



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



FINISHED PRODUCT

Budapest, Confectionery, Dessert

SWEDISH “BUDAPEST ROLL” ON ACTIWHITE

INGREDIENTS

Group 1

Ingredient

Water

Bakels Actiwhite

Sugar

Chopped hazelnuts

Finely ground hazelnuts

Bakels Custard K

KG

3.000

0.300

4.800

1.500

1.500

1.050

Total Weight: 12.150

METHOD

Mix water and Actiwhite and let it stand for at least 10 minutes.

Whisk the mixture and pour in the sugar gently.

Mix in the hazelnuts and Custard K.

Spread the batter in a squared plate.

Baking temperature: 180 °C.

Baking time: 16 minutes. Open the dampers for the last 2 minutes.

This recipe will give you about 14 plates.